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| (54) Title: CORANDOMIZED FAT COMPOSITIONS FOR INFANT FORMULAS | | |
| (57) Abstract | | |
| <p>The invention disclosed herein comprises fat compositions primarily for use in nutritionally complete infant formulas in which the constituent palmitic acid oils and oleic acid oils are corandomized. The invention additionally includes such corandomized fat compositions with medium-chain triglycerides added, particularly for use in nutritional products for preterm or low birthweight infants. The corandomization of the palmitic acid oil and oleic acid oil yields a mixture of triglycerides having a substantially different chemical makeup than that of the native oils themselves, than the native oils when randomized individually, or than palmitic and lauric acids corandomized. The corandomization affords an economical means of providing a very highly absorbed fat composition and in particular results in a considerable reduction in the excretion, i.e. non-absorption, of palmitic acid.</p> | | |

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**CORANDOMIZED FAT COMPOSITIONS
FOR INFANT FORMULAS**

The invention disclosed herein comprises fat compositions primarily for use in
5 nutritionally complete infant formulas in which the constituent palmitic acid oils and
oleic acid oils are corandomized. The invention additionally includes such
corandomized fat compositions with medium-chain triglycerides added, particularly
for use in nutritional products for preterm or low birthweight infants. Such
corandomization of two or more oils yields a mixture of triglycerides having a
10 substantially different chemical makeup than that of the native oils themselves or than
the native oils when randomized individually. Corandomization of the palmitic acid
and the oleic acid oils affords an economical means of providing a very highly
absorbed fat composition with a fatty acid profile approaching that of human milk.

15 **Background Of The Invention**

U.S. Patent No. 3,542,560, issued on November 24, 1970 to Tomarelli et al.,
discloses fat compositions for infant formulas having an increased portion of the
palmitic acid in the beta (2) position of the triglyceride. This increase is obtained by
20 blending lard, or a synthetic beta-monopalmitin, with the other oils comprising the fat
composition, which have a relatively low portion of beta palmitic acid. Such other
oils listed are corn, soy bean, palm, peanut, coconut, olive, babassu, cotton seed, oleo,
and tallow. However, the use of lard is unacceptable in many areas of the world for
religious reasons, and synthetic triglycerides are prohibitively expensive for large
25 scale use. Thus, fat compositions for use in infant formulas are sought which are
broadly acceptable on religious dietary grounds, are highly absorbed, have a fatty acid
content similar to human milk and are economical to manufacture on very large
scales.

Three more recent U.S. patents disclose all vegetable oil fat compositions for
30 use in infant nutritional products with palm oil as the sole palmitic acid oil. These
are U.S. Patent No. 4,282,265, issued on August 4, 1981, to Theuer and U.S. Patent
Nos. 4,614,663 and 4,721,626, issued on September 30, 1986 and January 26, 1988,
respectively, to Rule.

Most recently, European patent publication No. 0376628, published on July 4,
35 1990, to American Home Products Corporation (Tomarelli) discloses all vegetable oil
fat compositions in which the palmitic acid oil alone is randomized. This European
patent publication also discloses all vegetable oil fat compositions including medium-

chain triglycerides for use in infant nutritional products for preterm or low birthweight infants in which the palmitic acid oil alone is randomized. EP 0488800 discloses fat compositions differing from those of EP 0376628 in that at least one palmitic acid oil and one lauric acid oil are corandomized. Corandomization of these 5 oils causes interesterification randomly between the fatty acids of the palmitic acid oil and the lauric acid oil. This corandomization of the two oils resulted in surprisingly superior absorbability to that found when only the palm olein oil of the mixture was randomized.

The present invention differs in that at least one palmitic acid oil and at least 10 one oleic acid oil are corandomized. In consequence a fat blend with surprisingly superior absorbability and a close simulation to human breast milk can be prepared. Advantageously, the use of canola oil provides a relatively high level of α -linolenic acid which is converted to docohexaenoic acid (DHA) in the infant body.

Palmitic acid and stearic acid are the fatty acids most poorly absorbed, i.e. 15 most readily excreted, during infant nutrition. Where the fat blend of an infant formula is made from oils of vegetable origin, the content of stearic acid in the fat blend is relatively small. Thus palmitic acid represents the important poorly absorbed fatty acid. Hence reduction in the amount of excretion of palmitic acid constitutes a desirable target in the art. Corandomization of a palmitic acid oil with either a lauric 20 acid oil or an oleic acid oil reduces the proportion of palmitic acid excreted compared with the corresponding mixture not subjected to corandomization. It has been discovered that the reduction is greater in the case of the corandomization product used in the invention compared with the corandomization product used in EP 0488800. That discovery is an advantage of the invention.

This invention provides a fat composition particularly for use in a nutritionally complete infant formula, comprising

- (a) 16-32%, calculated on the weight of the fat composition, of one or more lauric acid oils selected from coconut oil, babassu oil, and palm kernel oil;
- 30 (b) 20-49%, calculated on the weight of the fat composition, of one or more palmitic acid oils selected from palm oil, and palm olein oil;
- (c) 13-37%, calculated on the weight of the fat composition, of one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil; and
- 35 (d) 0-32%, calculated on the weight of the fat composition, of one or more linoleic acid oils selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil,

wherein the palmitic acid oil or oils and the oleic acid oil or oils, and optionally the linoleic acid oil or oils, are corandomized,

the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

- 5 (i) 9-22 parts of lauric acid;
- (ii) 13-22 parts of palmitic acid;
- (iii) 28-43 parts of oleic acid; and
- (iv) 10-23 parts of linoleic acid.

We shall refer to such compositions as corandomized fat compositions.

- 10 Preferred corandomized fat compositions of this aspect of the invention are those wherein only the palmitic acid oil or oils and oleic acid oil or oils are corandomized. Also preferred are those fat compositions wherein only one oil of each type is used, and only one palmitic acid oil and one oleic acid oil are corandomized. The preferred palmitic acid oil is palm olein oil. The preferred oleic acid oil is canola oil. The preferred linoleic acid oils are corn oil and soybean oil, of which soybean oil is particularly preferred. It will be appreciated that the three oleic acid oils, canola, safflower oleic, and sunflower oleic oil, have sufficiently high linoleic acid contents (20 and 15 percent, respectively) and therefore a linoleic acid oil may not be needed to provide the desired nutritional amounts of linoleic acid.
- 15 20 Most advantageously, the use of canola oil provides a relatively high level of α -linolenic acid which is converted to docosahexaenoic acid (DHA) in the infant body. DHA is present in human milk, but is itself not a constituent of available vegetable oils. DHA is of crucial importance to retinal function. Advantageous linoleic acid to α -linolenic acid ratios of 15 to 1 to 4 to 1 (more preferably 11 to 1 to 4 to 1) are obtained from this aspect of the invention. Preferably the corandomized fat compositions of the invention have 0.9-3.7 parts of α -linolenic acid per 100 parts by weight of the total fatty acids present as triglycerides. More preferably this amount is 1.2-3.7, advantageously 2.4-3.7, parts of α -linolenic acid. The stearic acid content may be 2.8-4.0, preferably 2.9-3.4, parts per 100 parts of fatty acids.
- 25 30 Preferred corandomized fat compositions of the invention comprise
 - (a) 16-27%, calculated on the weight of the fat composition, of a lauric acid oil selected from coconut oil, babassu oil, and palm kernel oil;
 - (b) 30-46%, calculated on the weight of the fat composition, of a palmitic acid oil selected from palm oil and palm olein oil;
 - (c) 13-34%, calculated on the weight of the fat composition, of one or two oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil; and

- 35

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(d) 7-26%, calculated on the weight of the fat composition, of a linoleic acid oil selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil,

wherein the palmitic acid oil and the oleic acid oil or oils are corandomized,

5 the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

- (i) 9-15 parts of lauric acid;
- (ii) 16-22 parts of palmitic acid;
- (iii) 32-42 parts of oleic acid; and
- 10 (iv) 10-20 parts of linoleic acid.

Preferably the corandomized fat compositions of the invention have 1.2-3.7 parts of α -linolenic acid per 100 parts by weight of the total fatty acids present as triglycerides. More preferably this amount is 2.4-3.7 parts of α -linolenic acid. Linoleic acid to α -linolenic acid ratios of 11 to 1 to 4 to 1 are preferred.

15 Especially preferred corandomized fat compositions of the invention are those wherein the oils comprise

- (a) 20-25% coconut oil;
- (b) 39-46% palm oil or palm olein oil;
- (c) 14-29% canola oil; and
- 20 (d) 11-20% corn oil or soybean oil,

wherein the palm oil or palm olein oil and the canola oil are corandomized, and wherein the fat composition contains, per 100 parts by weight of total fatty acid present as triglycerides,

- (i) 9-14 parts of lauric acid;
- (ii) 18-22 parts of palmitic acid;
- (iii) 33-39 parts of oleic acid;
- (iv) 15-19 parts of linoleic acid; and
- 25 (v) 2.4-3.7 parts of α -linolenic acid.

Linoleic acid to α -linolenic acid ratios of 11 to 1 to 4 to 1 are preferred.

30 Further particularly preferred corandomized fat compositions of the invention are those wherein the ratio of the palmitic acid oil to the oleic acid oil is between 78/22 palmitic acid oil/oleic acid oil and 50/50 palmitic acid oil/oleic acid oil. Especially preferred are fat compositions of the invention wherein the ratio of the palmitic acid oil to the oleic acid oil is between 75/25 palmitic acid oil/oleic acid oil and 55/45 palmitic acid oil/oleic acid oil. The use of canola oil as the oleic acid oil to be corandomized with the palmitic acid oil is further advantageous because it

reduces the lauric acid content of the resulting fat composition to an amount somewhat closer to that of human milk. (Compare Table IIIa with Table V.)

In a further advantageous aspect, this invention also provides a fat composition particularly for use in a nutritionally complete preterm (or low birthweight) infant formula, comprising

- (a) 8-27%, calculated on the weight of the fat composition, of one or more lauric acid oils selected from coconut oil, babassu oil, and palm kernel oil;
- (b) 10-49%, calculated on the weight of the fat composition, of one or more palmitic oils selected from palm oil or palm olein oil;
- (c) 8-45%, calculated on the weight of the fat composition, of one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil;
- (d) 0-22%, calculated on the weight of the fat composition, of one or more linoleic acid oils selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil; and
- (e) 10-50%, calculated on the weight of the fat composition, of medium-chain triglycerides (MCT's),

wherein the palmitic acid oil or oils and the oleic acid oil or oils, and optionally the linoleic acid oil or oils, are corandomized, the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

- (i) 8-34 parts of caprylic acid;
- (ii) 4-16 parts of capric acid;
- (iii) 5-15 parts of palmitic acid;
- (iv) 16-39 parts of oleic acid; and
- (v) 9-20 parts of linoleic acid.

We shall refer to such compositions as corandomized, preterm fat compositions.

Preferred corandomized, preterm fat compositions of the invention are those wherein only the palmitic acid oils and the oleic acid oils are corandomized. Also preferred are those preterm fat compositions wherein only one oil of each type is used, and only one palmitic acid oil and one oleic acid oil are corandomized. The preferred palmitic acid oil is palm olein oil. The preferred lauric acid oil is coconut oil. The preferred oleic acid oil is canola oil, and the preferred linoleic acid oils are corn oil and soybean oil. As noted above, canola oil, safflower oil and sunflower oleic oil, independently, may provide sufficient levels of linoleic acid such that no

linoleic acid oil is needed in some of the subject preterm fat compositions. Preferably the corandomized fat compositions of the invention have 1.1-3.7 parts of α -linolenic acid per 100 parts by weight of the total fatty acids present as triglycerides. More preferably this amount is 1.4-3.7 parts of α -linolenic acid, most preferably 2.3-3.7 parts of α -linolenic acid. Advantageous linoleic acid to α -linolenic acid ratios of 15 to 1 to 4 to 1 (more preferably 11 to 1 to 4 to 1) are obtained from this aspect of the invention.

Preferred corandomized, preterm fat compositions of the invention comprise

- (a) 9-27 %, calculated on the weight of the fat composition, of a lauric acid oil selected from coconut oil, babassu oil, and palm kernel oil;
- (b) 15-40 %, calculated on the weight of the fat composition, of a palmitic oil selected from palm oil, or palm olein oil;
- (c) 12-33 %, calculated on the weight of the fat composition, of one or two oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil;
- (d) 8-22%, calculated on the weight of the fat composition, of a linoleic acid oil selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil; and
- (e) 10-30%, calculated on the weight of the fat composition, of medium-chain triglycerides (MCT's),

wherein the palmitic acid oil and the oleic acid oil are corandomized, the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

- (i) 8-22 parts of caprylic acid;
- (ii) 4-10 parts of capric acid;
- (iii) 9-19 parts of palmitic acid;
- (iv) 23-36 parts of oleic acid; and
- (v) 13-19 parts of linoleic acid.

Preferably the corandomized fat compositions of the invention have 1.4-3.7 parts of α -linolenic acid per 100 parts by weight of the total fatty acids present as triglycerides. More preferably this amount is 2.3-3.7 parts of α -linolenic acid.

Especially preferred preterm, corandomized fat compositions of the invention are those wherein the oils comprise

- (a) 9-27% coconut oil;
- (b) 16-32% palm oil or palm olein oil;
- (c) 16-33% canola oil;
- (d) 9-20% corn oil or soybean oil; and

(e) 10-30% MCT's,

wherein the palm olein oil and the canola oil are corandomized,
and wherein the fat composition contains, per 100 parts by weight of total fatty acid
present as triglycerides,

- 5 (i) 8-21 parts of caprylic acid;
- (ii) 4-10 parts of capric acid;
- (iii) 10-17 parts of palmitic acid;
- (iv) 27-33 parts of oleic acid;
- (v) 14-18 parts of linoleic acid; and
- 10 (vi) 2.3-3.4 parts of α -linolenic acid.

Further particularly preferred corandomized fat compositions of the invention
are those wherein the ratio of the palmitic acid oil to the oleic acid oil is between
78/22 palmitic acid oil/oleic acid oil and 25/75 palmitic acid oil/oleic acid oil.
Especially preferred are fat compositions of the invention wherein the ratio of the
15 palmitic acid oil to the oleic acid oil is between 65/35 palmitic acid oil/oleic acid oil
and 35/65 palmitic acid oil/oleic acid oil.

Thus, in general this invention provides a fat composition useful for the
nutrition of a human infant, the fat composition comprising

- 20 (a) one or more lauric acid oils selected from coconut oil, babassu oil, and palm
kernel oil;
- (b) one or more palmitic acid oils selected from palm oil, and palm olein oil;
- (c) one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower
oleic oil, and canola oil;
- (d) optionally one or more linoleic acid oils selected from corn oil, cottonseed oil,
25 safflower oil, soybean oil, and sunflower oil, and
- (e) optionally, medium chain triglycerides

wherein the palmitic acid oil or oils and the oleic acid oil or oils, and, optionally the
linoleic acid oil or oils, are corandomized, the amounts of the oils being such that the
fatty acid composition is nutritionally adapted to the human infant. The foregoing
30 descriptions of the invention represent preferred aspects of the invention for regular
term infants and preterm (low birthweight) infants.

The corandomization products of the palmitic acid oil or oils and the oleic
acid oil or oils as used in the present invention are mixtures of triglycerides having
unique chemical structures. In native fats and oils, the various fatty acids are
35 positioned, i.e. esterified, on one of the three hydroxy groups of the glycerol molecule
in an ordered pattern that is characteristic of the particular fat or oil. In general, the
long chain saturated fatty acids, C16-C18, are predominantly on the 1 and 3 position,

the mono and polyunsaturated fatty acids on the 2 or middle position of the triglyceride molecule. A second distributional characteristic of the fatty acids on the glycerol backbone that exists in nature results in a very large percentage of the triglycerides being so-called mixed triglycerides, i.e. each of the three fatty acids, or
5 at least two, are different. There is only a small amount of simple triglycerides, those in which the three hydroxy groups are esterified with the same fatty acids, e.g. tripalmitin (C16), triolein (C18), etc.

Chemical interesterification, also called randomization (since it alters the non-random distribution of nature), may be accomplished by heating the fat or oil for a
10 short period of time, usually with a catalyst such as sodium methylate. The fatty acids leave their natural position on the triglyceride and rearrange in a random fashion, i.e., equally on each of the three positions. Thus, one-third of each individual fatty acid is on the one position, one-third on the two, and one-third on the three position of the triglycerides. Randomization of an individual native fatty acid oil also
15 results in an increase in the content of simple triglycerides, or in the case of a palmitic acid oil, of triglycerides consisting only of the long chain saturated fatty acids palmitic and stearic acids. For example, when palm oil or palm olein oil is randomized alone, there is an increase in the amount of palmitic-stearic triglycerides from approximately 3% in the native oils to 11% in the individually randomized oils.
20 Such long chain, completely saturated triglycerides are particularly poorly absorbed. Further, the resulting corandomization product of the palmitic acid oil or oils and oleic acid oil or oils differs chemically from those in which the palmitic acid oil or oils and the lauric acid oil or oils are corandomized.

The effect of corandomization on the positional distribution of fatty acids of
25 native palm olein and canola oils is presented in Table IIa.

Table IIa
Effect Of Corandomization On The Positional Distribution

Of The Fatty Acids

| | Fatty acid** | Non-randomized | | Corandomized | |
|----|--------------|----------------|------------|----------------|------------|
| | | 65% PO/35%Can* | % in FA | 65% PO/35%Can* | % in FA |
| 5 | C12 | 0.2 | - | 0.2 | 33 |
| | C14 | 0.7 | 7 | 0.7 | 34 |
| | C16 | 27.5 | 6 | 27.8 | 33 |
| | C18 | 3.5 | 44 | 3.6 | 32 |
| 10 | C18:1 | 46.5 | 8 | 46.1 | 33 |
| | C18:2 | 14.1 | 49 | 13.8 | 33 |

* PO = palm olein oil and Can = canola oil

** See Table IV for the names of the fatty acids

20 Corandomized palm olein and oleic acid oil also differs importantly in its biochemical properties from a mixture of native palm olein and oleic acid oils. This difference is particularly significant for use in infant nutritional products. In the digestion of triglycerides in the intestine, pancreatic lipase hydrolyzes the fatty acids at the 1 and 3 position, resulting in two free fatty acids and a 2-monoglyceride containing the fatty acid of the glyceride 2 position. A long chain saturated fatty acid is less well absorbed as a free fatty acid than if it is present in the gut as a 2-monoglyceride.

25 Palmitic acid is the major saturated fatty acid of human milk triglycerides. It is a long chain, C16, fatty acid. Long chain fatty acids are not as well absorbed as short chain or unsaturated fatty acids, yet the palmitic acid of human milk is well absorbed because the palmitic acid of human milk is predominantly in the 2-position, and, after intestinal digestion, the majority of the palmitic acid is present in the intestine as the more readily absorbed 2-monopalmitin.

30 As seen in Table IIa above, corandomized palm olein oil/canola oil has triple the amount of palmitic acid in the 2 position of the triglyceride as does the respective mixture of native palm olein oil and native canola oil. Accordingly, the nutritional value of the corandomized fat compositions of the invention is significantly improved

with respect to prior all vegetable oil fat compositions which use only the native palmitic acid oils.

Corandomization may be accomplished by heating from 0.5 to 4 hours, preferably 0.5 to 2 hours, at temperatures from 100-140°C, preferably 110-130°C,

5 with 0.05-0.50 percent, preferably 0.05-0.15 percent, of sodium methylate present. The end point of the corandomization process should provide palmitic acid at least 27%, and preferably 33%, in the 2 position of the triglycerides.

The present invention also provides a nutritionally complete food product adapted for human infant nutrition containing the fat compositions according to the 10 invention, as fully described above. Such food product comprises the fat composition, a protein source, a carbohydrate source, and appropriate levels of vitamins, minerals and other nutritional factors. The product may be a ready-to-feed liquid, or in the form of a powder or concentrated liquid adapted to provide a ready-to-feed form by the addition of water and stirring. The product preferably contains 15 2.2 to 4.0 g, advantageously about 3.6 g of a fat composition of the invention; 1.2 to 3.0 g, advantageously about 1.5 g of protein; and 6 to 9 g of carbohydrate - per 100 ml of the ready-to-feed liquid formula supplying preferably 60-75 kcal per 100 ml.

As protein sources there may be mentioned casein, salts of casein (e.g. potassium caseinate), whey protein concentrate, soybean protein isolate, cow's milk 20 protein, or hydrolyzed whey, casein or soy protein. Cow's milk protein differs from that of human milk in the proportions present as casein and whey protein. Cow's milk has about 80% casein and 20% whey proteins, whereas human milk has about 40% casein and about 60% whey proteins. Accordingly, the protein used may be adapted 25 to simulate that of human milk by supplementing cow's milk protein with an appropriate amount of whey protein. Because whey contains a very high proportion of the minerals of milk, the whey is subjected to demineralization, in particular by electrodialysis or ultrafiltration, to prepare whey protein. When a milk-free diet for infants who are intolerant of cow's milk protein is desired, the protein source may be isolated soy protein or hydrolyzed casein or whey protein. The proteins may be used 30 in combination.

As a carbohydrate source lactose is generally preferred in formulas for normal, healthy infants. However, lactose would be contraindicated for infants suffering from galactosemia, lactose intolerance, or cow's milk protein intolerance. (In the latter case, the lactose may contain traces of cow's milk protein.) Where a milk-free diet is 35 desired, the carbohydrate source may be sucrose, corn syrup solids (glucose polymers), or a combination of corn syrup solids with sucrose. The carbohydrates may also be used in combination.

Additionally, the food product (infant formula) would contain nutritionally acceptable quantities of the following minerals and vitamins: calcium, phosphorus, potassium, sodium, chloride, magnesium, iron, copper, zinc, manganese, iodine and selenium; and vitamin A, vitamin D, vitamin E, vitamin K₁, vitamin B₁, vitamin B₂, 5 vitamin B₆, vitamin B₁₂, vitamin C, pantothenic acid, niacin, folic acid, biotin, choline and inositol. The food product could contain other nutritional factors, such as taurine, carnitine, nucleotides, and a source of long chain polyunsaturated fatty acids.

The present invention also provides a nutritionally complete food product adapted for the feeding of preterm or low birthweight infants, said product containing 10 a fat composition according to the invention as fully described above. The product may be a ready-to-feed liquid or a powder or a concentrated liquid adapted to provide the ready-to-feed form by the addition of water and stirring. The product preferably contains, per 100 ml of ready-to-feed formula, 1.5 - 2.5 g of protein, preferably 2.0 - 2.2 g of whey predominant protein; 2.2 -6.0 g of fat, preferably 3.5 - 4.4 g of the 15 preferred corandomized fat blend of the present invention; and 4.7 - 11.0 g of carbohydrate, preferably 7.0 - 8.6 g consisting of approximately equal parts of lactose and glucose polymers, said amounts supplying preferably 65 - 85 kcal / 100ml. Additionally, the preterm food product contains the vitamins, minerals and other nutritional factors described above for the term formula, but in amounts suitable for 20 the preterm or low birthweight infant.

The invention includes a process for the preparation of the fat composition by blending the components (a), (b), (c), and (d) [and (e) for the preterm fat composition] together in such proportions that the resultant composition has the required composition of fatty acids. Additionally, an emulsifying agent such as lecithin or 25 diglycerides, in an amount up to 2 percent of the total weight of the fat composition, may be blended into the fat mixture. Soy bean lecithin concentrate is commonly used, and since the concentrate contains essentially the same amount of fatty acids as in soybean oil, in the examples of fat blends presented below, 1 percent of soybean lecithin concentrate is included in the listed amounts of soybean oil. The proportions 30 of the oils to be used can be calculated from the fatty acid profiles of the individual oil components. The blending is preferably performed at a blending temperature above the melting point of the fat mixture, whereby each component oil is in the liquid phase. The heating of the oils to the blending temperature and the mixing of the oils in a conventional mixing apparatus should be carried out with careful 35 temperature control. A blending temperature within the range of about 36°C to 50°C may be used. Oil soluble vitamins are normally dissolved in the fat composition as a preliminary step.

To prepare the nutritionally complete food product, the completed fat mixture is mixed with the other components which have been separately combined. The combination is then emulsified. Processing to a final ready-to-feed liquid, concentrated liquid or powder may be carried out in a conventional manner.

5 More particularly, this invention includes a process for preparing a fat composition particularly useful in a nutritionally complete infant formula, said process being characterized in that the corandomization product obtainable by interesterification of one or more palmitic acid oils and one or more oleic acid oils and optionally one or more linoleic acid oils, which oils and their relative proportions
10 are set out respectively in (b), (c) and (d) below, until the palmitic acid of the product random triglycerides is at least 27 % in the 2-position,
is admixed with one or more lauric acid oils and optionally one or more linoleic acid oils, which oils and their relative proportions are set out respectively in (a) and (d) below,
15 wherein the resulting fat composition comprises,
 (a) 16-32%, calculated on the weight of the fat composition, of one or more lauric acid oils selected from coconut oil, babassu oil, and palm kernel oil;
 (b) 20-49%, calculated on the weight of the fat composition, of one or
20 more palmitic acid oils selected from palm oil, and palm olein oil;
 (c) 13-37%, calculated on the weight of the fat composition, of one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil; and
 (d) 0-32%, calculated on the weight of the fat composition, of one or
25 more linoleic acid oils selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil,
the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,
 (i) 9-22 parts of lauric acid;
 (ii) 13-22 parts of palmitic acid;
 (iii) 28-43 parts of oleic acid and
 (iv) 10-23 parts of linoleic acid.

Also included is a process for making a nutritionally complete food product adapted for human infant nutrition, said process characterized in that a protein source, a carbohydrate source, vitamins, minerals, and a fat composition made by the above-stated process are admixed.

Additionally, this invention includes a process for preparing a fat composition particularly useful in a nutritionally complete infant formula for preterm infants, said process being characterized in that the corandomization product obtainable by interesterification of one or more palmitic acid oils and one or more oleic acid oils
5 and optionally one or more linoleic acid oils, which oils and their relative proportions are set out respectively in (b), (c) and (d) below, until the palmitic acid of the product random triglycerides is at least 27 % in the 2-position,
is admixed with one or more lauric acid oils and medium-chain triglycerides and
10 optionally one or more linoleic acid oils, which oils and their relative proportions are set out respectively in (a), (c) and (d) below,
wherein the resulting fat composition comprises,
(a) 8-27%, calculated on the weight of the fat composition, of one or
more lauric acid oils selected from coconut oil, babassu oil, and palm
kernel oil;
15 (b) 10-49%, calculated on the weight of the fat composition, of one or
more palmitic oils selected from palm oil or palm olein oil;
(c) 8-45%, calculated on the weight of the fat composition, of one or
more oleic acid oils selected from olive oil, safflower oleic oil,
sunflower oleic oil, and canola oil;
20 (d) 0-22%, calculated on the weight of the fat composition, of one or
more linoleic acid oils selected from corn oil, cottonseed oil, safflower
oil, soybean oil, and sunflower oil; and
(e) 10-50%, calculated on the weight of the fat composition, of medium-
chain triglycerides,
25 the amounts of the oils being such that the fat composition contains, per
100 parts by weight of the total fatty acids present as triglycerides,
(i) 8-34 parts of caprylic acid;
(ii) 4-16 parts of capric acid;
(iii) 5-15 parts of palmitic acid;
30 (iv) 16-39 parts of oleic acid; and
(v) 9-20 parts of linoleic acid.
Also included is a process for making a nutritionally complete food product
adapted for human infant nutrition, said process characterized in that a protein source,
a carbohydrate source, vitamins, minerals, and a fat composition for preterm infants
35 made by the above-stated process are admixed.

The practice of the invention is further represented by the following examples:

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Example 1

**Vegetable Oil Fat Blends Containing A Corandomization Product
Of Palmitic Acid And Oleic Acid Oils**

5 Table IIIb below shows the fatty acid composition of three preferred vegetable oil fat blends of the invention in which palm olein and canola oil are corandomized.

Table IIIa

Preferred Vegetable Oil Eat Blends

10 Containing A Corandomization Product Of Palm Olein and Canola Oil

| | | R1 PO/C | R2 PO/C | R3 PO/C |
|----|----------------------|--------------|--------------|--------------|
| 15 | <u>Oils</u> | <u>63/37</u> | <u>63/37</u> | <u>75/25</u> |
| | Coconut | 22.0 | 22.0 | 22.0 |
| | Palm olein* | 41.0* | 41.0* | 45.0* |
| | Canola* | 24.0* | 24.0* | 15.0* |
| | Corn | 13.0 | - | - |
| | Soybean | - | 13.0 | 18.0 |
| 20 | <u>fatty acids**</u> | | | |
| | C8 | 1.5 | 1.5 | 1.5 |
| | C10 | 1.1 | 1.1 | 1.1 |
| | C12 | 12.0 | 12.0 | 12.0 |
| | C14 | 4.3 | 4.3 | 4.3 |
| 25 | C16 | 19.5 | 19.4 | 21.1 |
| | C18 | 3.0 | 3.2 | 3.4 |
| | C16:1 | 0.2 | 0.2 | 0.2 |
| | C18:1 | 37.5 | 37.1 | 34.6 |
| | C18:2 | 16.9 | 16.5 | 17.9 |
| 30 | C18:3 | 2.4 | 3.0 | 2.5 |

* Oils corandomized

** See Table IV for the names of the fatty acids.

PO = palm olein oil and C = canola oil.

Table IIIb below shows the fatty acid composition of six vegetable oil fat blends of the invention in which the palmitic acid oil and one or two oleic acid oils are corandomized.

Table IIIb

Vegetable Oil Fat Blends
Containing A Corandomization Product Of Palmitic Acid and Oleic Acid Oils

| | | R4 | R5 | R6 | R7 | R8 | R9 | R10 |
|----------------------------|-----------------|------|------|------|------|------|------|------|
| <u>Lauric acid oils</u> | | | | | | | | |
| 10 | coconut | 25 | | 25 | | | 20 | 25 |
| | babassu | | 25 | | 25 | | | |
| | palm kernel | | | | | 25 | | |
| <u>Palmitic acid oils*</u> | | | | | | | | |
| 15 | palm olein | 32* | 32* | | | 32* | 30* | 32* |
| | palm | | | 32* | 32* | | | |
| <u>Oleic acid oils*</u> | | | | | | | | |
| | safflower oleic | 28* | 28* | | | 28* | | 23* |
| | canola | | | 28* | 28* | | | 5* |
| | sunflower oleic | | | | | 28* | | |
| <u>Linoleic acid oils</u> | | | | | | | | |
| 20 | soy | 15 | 15 | | | 15 | 22 | 15 |
| | safflower | | | 15 | 15 | | | |
| <u>Fatty acids**</u> | | | | | | | | |
| 25 | C12 | 13.6 | 11.4 | 13.5 | 11.3 | 12.9 | 10.9 | 13.6 |
| | C14 | 4.8 | 4.8 | 4.8 | 4.8 | 5.0 | 3.8 | 4.8 |
| | C16 | 17.0 | 17.0 | 18.1 | 18.1 | 17.3 | 16.2 | 16.9 |
| | C18 | 3.0 | 3.5 | 3.3 | 3.8 | 3.0 | 3.8 | 3.0 |
| 30 | C18:1 | 40.6 | 42.7 | 32.5 | 34.6 | 42.8 | 42.4 | 39.8 |
| | C18:2 | 16.0 | 16.0 | 21.7 | 21.7 | 16.3 | 18.4 | 16.3 |
| | C18:3 | 0.9 | 0.9 | 2.3 | 2.3 | 0.9 | 1.4 | 1.4 |

* oils corandomized

** See Table V for the names of the fatty acids

Table IVa below shows the fatty acid composition of three preferred preterm vegetable oil fat blends of the invention in which palm olein and canola oil are corandomized.

5

Table IVa
Preferred Preterm Vegetable Oil Fat Blends
Containing A Corandomization Product Of Palm Olein and Canola Oil

| | | <u>P1</u> 35/65 | <u>P2</u> 45/55 | <u>P3</u> 63/37 |
|----|----------------------|--------------------|--------------------|--------------------|
| 10 | <u>Oils</u> | | | |
| | Coconut | 9.0 | 27.0 | 27.0 |
| | Palm Olein* | 18.0* | 20.0* | 30.0* |
| | Canola* | 33.0* | 24.0* | 18.0* |
| 15 | Corn | 10.0 | 19.0 | - |
| | Soy | - | - | 15.0 |
| | MCT | 30.0 | 10.0 | 10.0 |
| 20 | <u>Fatty acids**</u> | | | |
| | C6 | 0.7 | 0.2 | 0.2 |
| | C8 | 20.4 | 8.5 | 8.5 |
| | C10 | 9.7 | 4.4 | 4.4 |
| | C12 | 5.3 | 14.7 | 14.8 |
| | C14 | 1.8 | 4.9 | 5.0 |
| 25 | C16 | 9.8 | 12.3 | 15.5 |
| | C18 | 1.8 | 2.3 | 2.8 |
| | C16:1 | 0.1 | 0.1 | 0.1 |
| | C18:1 | 31.4 | 30.3 | 29.4 |
| | C18:2 | 14.5 | 18.1 | 15.2 |
| 30 | C18:3 | 3.2 | 2.5 | 2.6 |

* oils corandomized ** See Table V for the names of the fatty acids

Table IVb below shows the fatty acid composition of five preterm vegetable oil fat blends of the invention in which the palmitic acid oil and one or two oleic acid oils are corandomized.

5

Table IVb
Preterm Vegetable Oil Fat Blends
Containing A Corandomization Product Of Palmitic Acid and Oleic Acid Oils

| | P4 | P5 | P6 | P7 | P8 |
|----|--|------|------|------|------|
| 10 | <u>Lauric acid oil</u> Coconut | 27 | - | 27 | 27 |
| | Palm kernel | - | 27 | - | - |
| 15 | <u>Palmitic acid oil*</u> Palm olein | 20* | 20* | 20* | 20* |
| | <u>Oleic acid oil*</u> High oleic safflower | 25* | 25* | - | 20* |
| | High oleic sunflower | - | - | 25* | - |
| 20 | Canola | - | - | 24* | 5* |
| | <u>Linoleic acid oil</u> Corn | - | - | 19 | - |
| 25 | Soy | 18 | 18 | 18 | - |
| | <u>Medium-chain tri.</u> MCT | 10 | 10 | 10 | 10 |
| 30 | <u>Fatty acids**</u> C8 | 8.5 | 7.0 | 8.5 | 8.5 |
| | C10 | 4.4 | 3.9 | 4.4 | 4.4 |
| | C12 | 14.8 | 14.0 | 14.8 | 14.8 |
| | C14 | 5.0 | 5.2 | 4.9 | 5.0 |
| | C16 | 12.6 | 13.0 | 12.4 | 15.5 |
| 35 | C18 | 2.6 | 2.5 | 3.0 | 2.8 |
| | 18:1 | 33.9 | 36.3 | 35.0 | 29.4 |
| | 18:2 | 15.9 | 16.2 | 14.8 | 15.2 |
| | 18:3 | 1.1 | 1.1 | 1.1 | 2.6 |
| 40 | | | | | 1.6 |

* oils corandomized ** See Table V for the names of the fatty acids

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Table V below shows the ranges of the fatty acid composition of human milk. These ranges were taken from 11 published reports from the U.S., Great Britain, Canada, West Germany, Australia and Finland from 1965-1983. Further variances from these ranges will be found in other geographic areas, for example, where the diet
5 is largely vegetarian or where fish or other seafoods are a major food source. The fat compositions of the invention have a fatty acid pattern reasonably similar to that of human milk.

Table V

Human Milk Fatty Acid Ranges

| | <u>Fatty Acid</u> | <u>Ranges Reported</u> |
|----|-------------------|------------------------|
| 10 | C8 Caprylic | 0.1 |
| 15 | C10 Capric | 0.8 - 1.6 |
| | C12 Lauric | 3.1 - 6.3 |
| 15 | C14 Myristic | 5.1 - 7.4 |
| | C16 Palmitic | 20.2 - 25.2 |
| | C18 Stearic | 5.5 - 10.4 |
| | C16:1 Palmitoleic | 3.7 - 4.1 |
| 20 | C18:1 Oleic | 29.4 - 46.9 |
| | C18:2 Linoleic | 7.2 - 15.6 |
| | C18:3 Linolenic | 0.7 - 2.0 |

Example 2

5 The excretion data given below was obtained on young male rats according to
the method described in U.S. Patent No. 3,542,560, issued on November 24, 1970, to
Tomarelli et al., under "Part II" of the Example, at column 4, lines 34-73. Despite
the fact that the rat absorbs fats very efficiently, marked differences in the fecal
excretion of fat due to corandomization are readily demonstrated.

10 Table VIa shows the reduction in excretion of the total fatty acids and of the
palmitic acid itself from a diet containing corandomized palm olein-canola oil
compared to one containing the same ratio of nonrandomized palm olein and canola
oils.

15

Table VIa**Fat Excretion Of Mixtures Of Native Palm Olein and Canola Oils
Versus That Of Corandomized Palm Olein-Canola Oil**

20

| Ratio PO/Can | Native Oils | Corand. Oil | Native Oils | Corand. Oil |
|-----------------|----------------|----------------|----------------|----------------|
|-----------------|----------------|----------------|----------------|----------------|

----- Percent Excretion -----

25

| | |
|-------------------------------|---------------------------|
| ----- Total Fatty Acids ----- | ----- Palmitic Acid ----- |
|-------------------------------|---------------------------|

| | | | | |
|-------|-------------|-------------|-------------|-------------|
| 75/25 | 10.3 ± 0.55 | 2.66 ± 0.15 | 22.9 ± 1.29 | 5.48 ± 0.26 |
| 65/35 | 5.50 ± 0.32 | 1.74 ± 0.27 | 14.3 ± 0.70 | 3.58 ± 0.58 |
| 55/45 | 4.28 ± 0.25 | 1.62 ± 0.10 | 11.1 ± 0.62 | 3.34 ± 0.22 |

30

all differences are statistically significant

In the following Table VIb the results in respect of palmitic acid excretion
35 from Table VIa are compared with those given in EP 0488800 in respect of
corandomization products of palm olein oil and coconut oil.

Table VIb

5 Palmitic Acid Excretion Of Corandomization Products Versus
That From Non-randomized Oil Blends

| | Composition Of Corandomization Product and Non-Randomized Oil Blend | | Ratio of Percentage Excretion of Palmitic Acid From Blend of Oils To That From Its Corandomization Product | |
|----|---|---------------------------------|--|-------------------|
| | % by weight <u>Palm Olein Oil</u> | % by weight <u>Other Oil</u> | Other Oil | |
| | | | <u>Coconut Oil</u> | <u>Canola Oil</u> |
| 15 | 75 | 25 | 1.87 | 4.18 |
| | 65 | 35 | 3.69 | 3.99 |
| | 55 | 45 | - | 3.32 |
| | 56 | 44 | 2.49 | - |

20 The results given in Table VIb show that corandomization of palm olein oil with canola oil has a greater effect on reducing the excretion of palmitic acid than corandomization of the palm olein oil with coconut oil.

Example 3

25

Given below are three examples of the composition of a complete infant nutritional food product using a corandomized fat composition of the invention. In the examples, the preferred fat composition is used, but any corandomized palmitic acid oil-oleic acid oil fat blend of the invention may be used. ("PO" below stands for palm olein oil, "S-Oleic" stands for safflower oleic oil, and "Can." stands for Canola oil.)

Example 3 - Regular Term Formulas

| Protein | <u>1A</u> non-fat milk and deminer- alized whey | <u>1B</u> soy protein isolate | <u>1C</u> nonfat milk + deminer- alized whey |
|--------------|--|--|---|
| 5 | | | |
| Fat (oils)** | R2 Coco-22% PO*-41% Can.*-24% Soy-13% | R2 Coco-.22% PO*-41% Can.*-24% Soy-13% | R3 Coco-.22% PO*-45% Can.*-15% Soy-18 |
| 10 | | | |
| Carbohydrate | lactose | sucrose | lactose |
| 15 | <u>Constituents</u> | <u>per liter</u> | <u>per liter</u> |
| 20 | Energy kcal | 676 | 676 |
| | Protein g | 15 | 21 |
| | Fat g | 36 | 36 |
| 25 | Carbohydrate g | 72 | 69 |
| | Water g | 904 | 898 |
| | Linoleic Acid mg | 3300 | 3300 |
| | Vitamin A IU | 2000 | 2000 |
| | Vitamin D IU | 400 | 400 |
| 30 | Vitamin E IU | 9.5 | 9.5 |
| | Vitamin K mcg | 55 | 100 |
| | Thiamin (Vit B1) mcg | 670 | 670 |
| | Riboflavin (Vit B2) mcg | 1000 | 1000 |
| | Vitamin B6 mcg | 420 | 420 |
| 35 | Vitamin B12 mcg | 1.3 | 2 |
| | Niacin mcg | 5000 | 5000 |
| | Folic Acid (Folacin) mcg | 50 | 50 |
| | Pantothenic Acid mcg | 2100 | 2100 |
| | Biotin mcg | 15 | 35 |
| 40 | Vit C (Ascorbic Acid) mg | 55 | 55 |
| | Choline mg | 100 | 85 |
| | Inositol mg | 32 | 27 |
| | Taurine mg | 40 | 40 |
| | Carnitine mg | 37 | 8.5 |
| 45 | Nucleotide monophosphates mg | 29.5 | -- |
| | Calcium mg | 420 | 600 |
| | Phosphorus mg | 280 | 280 |
| | Magnesium mg | 45 | 67 |
| | Iron mg (w/wo) | 12.0/1.5 | 11.5 |
| 50 | Zinc mg | 5 | 5 |
| | Manganese mcg | 150 | 150 |
| | Copper mg | 470 | 470 |
| | Iodine mcg | 60 | 60 |
| | Sodium mg | 150 | 200 |
| | Potassium mg | 560 | 700 |
| | Chloride mg | 375 | 375 |

* oils corandomized

**see Table IIIa for fatty acid content

Example 4

Given below are two examples of the composition of a complete preterm infant nutritional food product using a corandomized preterm fat composition according to the invention. In the examples, the preferred preterm fat composition is used, but any corandomized palmitic acid oil / lauric acid oil fat composition of the invention may be used. ("PO" below stands for palm olein oil, and "MCT" stands for medium-chain triglycerides.)

Example 4 - Preterm Formulas

10

| Protein | 2A non-fat milk and deminer- alized whey | 2B non-fat milk and deminer- alized whey | 2C Nnfat mlk + deminer- alized whey |
|-----------------------------|---|---|--|
| Fat (oils)** | P3 MCT-10% PO*-30% Can.*-18% | P2 MCT-10% PO*-20% Can.*-24% | P3 MCT-10% PO*-30% Can.*-18% |
| Carbohydrate | lactose and glucose polymers | lactose and glucose polymers | lactose + glucose polymers |
| <u>Constituents</u> | <u>per liter</u> | <u>per liter</u> | <u>per liter</u> |
| Energy kcal | 810 | 810 | all |
| 30 Protein g | 20 | 22.0 | as for 2A |
| Fat g | 44 | 42.1 | |
| Carbohydrate g | 86 | 86.5 | |
| Water g | 880 | 882 | |
| Linoleic Acid mg | 4000 | 4050 | |
| 35 Vitamin A IU | 2400 | 8100 | |
| Vitamin D IU | 480 | 2430 | |
| Vitamin E IU | 15 | 36.5 | |
| Vitamin K mcg | 70 | 105 | |
| Thiamin (Vit B1) mcg | 800 | 2025 | |
| 40 Riboflavin (Vit B2) mcg | 1300 | 2835 | |
| Vitamin B6 mcg | 500 | 2025 | |
| Vitamin B12 mcg | 2 | 3.2 | |
| Niacin mcg | 6300 | 36450 | |
| 45 Folic Acid (Folacin) mcg | 100 | 284 | |
| Pantothenic Acid mcg | 3600 | 12150 | |
| Biotin mcg | 18 | 16.2 | |
| Vit C (Ascorbic Acid) mg | 70 | 284 | |
| Choline mg | 127 | 64.8 | |
| Inositol mg | 32 | 200 | |

Example 4 - Preterm Formulas (continued)

5

| | | <u>2A</u> <u>per liter</u> | <u>2B</u> <u>per liter</u> | <u>2C</u> <u>per liter</u> |
|----|------------------------------|-------------------------------|-------------------------------|-------------------------------|
| | <u>Constituents</u> | | | |
| 10 | Taurine mg | 48 | 48 | |
| | Carnitine mg | 49 | 59 | |
| | Nucleotide monophosphates mg | 29.5 | 29.5 | |
| | Calcium mg | 750 | 1000 | all as for 2A |
| | Phosphorus mg | 400 | 600 | |
| 15 | Magnesium mg | 70 | 81 | |
| | Iron mg | 3 | 2.4 | |
| | Zinc mg | 8 | 10.5 | |
| | Manganese mcg | 200 | 105 | |
| 20 | Copper mcg | 700 | 1417.5 | |
| | Iodine mcg | 83 | 81 | |
| | Sodium mg | 320 | 405 | |
| | Potassium mg | 750 | 972 | |
| | Chloride mg | 530 | 729 | |

25

* oils corandomized

**see Table IVa for fatty acid content

CLAIMS

1. A fat composition useful for the nutrition of a human infant, the fat composition comprising
 - (a) 16-32%, calculated on the weight of the fat composition, of one or more lauric acid oils selected from coconut oil, babassu oil, and palm kernel oil;
 - (b) 20-49%, calculated on the weight of the fat composition, of one or more palmitic acid oils selected from palm oil, and palm olein oil;
 - (c) 13-37%, calculated on the weight of the fat composition, of one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil; and
 - (d) 0-32%, calculated on the weight of the fat composition, of one or more linoleic acid oils selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil,
- 15 wherein the palmitic acid oil or oils and the oleic acid oil or oils, and optionally the linoleic acid oil or oils, are corandomized, the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,
 - (i) 9-22 parts of lauric acid;
 - (ii) 13-22 parts of palmitic acid;
 - (iii) 28-43 parts of oleic acid and
 - (iv) 10-23 parts of linoleic acid.
- 20 2. A fat composition according to claim 1, containing, per 100 parts by weight of the total fatty acids present as triglycerides, 1.2-3.7 parts of α -linolenic acid.
- 25 3. A fat composition according to claim 1 or 2, which comprises
 - (a) 16-27%, calculated on the weight of the fat composition, of a lauric acid oil selected from coconut oil, babassu oil, and palm kernel oil;
 - (b) 30-46%, calculated on the weight of the fat composition, of a palmitic acid oil selected from palm oil and palm olein oil;
 - (c) 13-34%, calculated on the weight of the fat composition, of one or two oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil; and
 - (d) 7-26%, calculated on the weight of the fat composition, of a linoleic acid oil selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil,
- 30 35 wherein the palmitic acid oil and the oleic acid oil or oils are corandomized,

the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides

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- (i) 9-14 parts of lauric acid;
- (ii) 18-22 parts of palmitic acid;
- (iii) 33-39 parts of oleic acid;
- (iv) 15-19 parts of linoleic acid; and
- (v) 2.4-3.7 parts of α -linolenic acid.

5

15. A nutritionally complete food product adapted for human infant nutrition, comprising a protein source, a carbohydrate source, vitamins, minerals, and a fat composition as claimed in any one of claims 1 to 14.

16. A fat composition useful for the nutrition of a preterm infant or low birth 10 weight infant, the fat composition comprising

- (a) 8-27%, calculated on the weight of the fat composition, of one or more lauric acid oils selected from coconut oil, babassu oil, and palm kernel oil;
- (b) 10-49%, calculated on the weight of the fat composition, of one or 15 more palmitic oils selected from palm oil or palm olein oil;
- (c) 8-45%, calculated on the weight of the fat composition, of one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil;
- (d) 0-22%, calculated on the weight of the fat composition, of one or 20 more linoleic acid oils selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil; and
- (e) 10-50%, calculated on the weight of the fat composition, of medium-chain triglycerides,

25 wherein the palmitic acid oil or oils and the oleic acid oil or oils, and optionally the linoleic acid oil or oils, are corandomized, the amounts of the oils being corandomized, the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

- (i) 8-34 parts of caprylic acid;
- (ii) 4-16 parts of capric acid;
- (iii) 5-15 parts of palmitic acid;
- (iv) 16-39 parts of oleic acid; and
- (v) 9-20 parts of linoleic acid

30 17. A fat composition according to claim 16, which contains, per 100 parts by weight of the total fatty acids present as triglycerides, 1.4-3.7 parts of α -linolenic acid.

18. A fat composition according to claim 17, which comprises

- (a) 9-27 %, calculated on the weight of the fat composition, of a lauric acid oil selected from coconut oil, babassu oil, and palm kernel oil;
- (b) 15-40 %, calculated on the weight of the fat composition, of a palmitic oil selected from palm oil, or palm olein oil;
- 5 (c) 12-33 %, calculated on the weight of the fat composition, of one or two oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil;
- (d) 8-22%, calculated on the weight of the fat composition, of a linoleic acid oil selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil; and
- 10 (e) 10-30%, calculated on the weight of the fat composition, of medium-chain triglycerides,

wherein the palmitic acid oil and the oleic acid oil are corandomized,
15 the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

- (i) 8-22 parts of caprylic acid;
- (ii) 4-10 parts of capric acid;
- (iii) 9-19 parts of palmitic acid;
- 20 (iv) 23-36 parts of oleic acid; and
- (v) 13-19 parts of linoleic acid.

19. A fat composition according to any one of claims 16 to 18, which contains, per 100 parts by weight of the total fatty acids present as triglycerides, 2.3-3.4 parts of α -linolenic acid.

20. A fat composition according to any one of claims 16 or 19, wherein only the palmitic acid oil or oils and the oleic acid oil or oils are corandomized.

21. A fat composition according to claim 20, wherein only one palmitic acid oil and one oleic acid oil are corandomized.

22. A fat composition according to claim 21, wherein the palmitic acid oil is palm olein oil and the oleic acid oil is canola oil.

30 23. A fat composition according to any one of claims 16 to 21, wherein the palmitic acid oil is palm olein oil.

24. A fat composition according to any one of claims 16 to 21 and 23, wherein one oleic acid oil is used, which is canola oil.

35 25. A fat composition according to any one of claims 16 to 24, wherein only one linoleic acid oil is used, which is corn oil or soybean oil.

26. A fat composition according to any one of claims 16 to 25, wherein the linoleic acid to α -linolenic acid ratio is between 15 to 1 and 4 to 1.

27. A fat composition according to claim 26, wherein the linoleic acid to α -linolenic acid ratio is between 11 to 1 and 4 to 1.

5 28. A fat composition as claimed in claim 16, wherein the oils comprise
(a) 9-27% coconut oil;
(b) 16-32% palm oil or palm olein oil;
(c) 16-33% canola oil;
(d) 9-20% corn oil or soybean oil; and
10 (e) 10-30% medium chain triglycerides,
wherein the palm olein oil and the canola oil are corandomized,
and wherein the fat composition contains, per 100 parts by weight of total fatty acid
present as triglycerides,
15 (i) 8-21 parts of caprylic acid;
(ii) 4-10 parts of capric acid;
(iii) 10-17 parts of palmitic acid;
(iv) 27-33 parts of oleic acid;
(v) 14-18 parts of linoleic acid; and
(vii) 2.3-3.4 parts of α -linolenic acid.

20 29. A nutritionally complete food product adapted for the nutrition of preterm
or low birthweight human infants, which product comprises a protein source, a
carbohydrate source, vitamins, minerals and a fat composition as claimed in any one
of claims 16 to 28.

30 30. A process for preparing a fat composition particularly useful in a
25 nutritionally complete infant formula, said process being characterized in that the
corandomization product obtainable by interesterification of one or more palmitic
acid oils and one or more oleic acid oils and optionally one or more linoleic acid oils,
which oils and their relative proportions are set out respectively in (b), (c) and (d)
below, until the palmitic acid of the product random triglycerides is at least 27 % in
30 the 2-position,
is admixed with one or more lauric acid oils and optionally one or more linoleic acid
oils, which oils and their relative proportions are set out respectively in (a) and (d)
below,
wherein the resulting fat composition comprises,
35 (a) 16-32%, calculated on the weight of the fat composition, of one or
more lauric acid oils selected from coconut oil, babassu oil, and palm
kernel oil;

(b) 20-49%, calculated on the weight of the fat composition, of one or more palmitic acid oils selected from palm oil, and palm olein oil;

(c) 13-37%, calculated on the weight of the fat composition, of one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil; and

(d) 0-32%, calculated on the weight of the fat composition, of one or more linoleic acid oils selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil,

the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

(i) 9-22 parts of lauric acid;

(ii) 13-22 parts of palmitic acid;

(iii) 28-43 parts of oleic acid and

(iv) 10-23 parts of linoleic acid.

15 31. A process according to claim 30, in which the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides, 1.2-3.7 parts of α -linolenic acid.

20 32. A process for making a nutritionally complete food product adapted for human infant nutrition, said process characterized in that a protein source, a carbohydrate source, vitamins, minerals, and a fat composition made by a process as claimed in any one of claims 30 and 31 are admixed.

25 33. A process for preparing a fat composition particularly useful in a nutritionally complete infant formula for preterm infants, said process being characterized in that the corandomization product obtainable by interesterification of one or more palmitic acid oils and one or more oleic acid oils and optionally one or more linoleic acid oils, which oils and their relative proportions are set out respectively in (b), (c) and (d) below, until the palmitic acid of the product random triglycerides is at least 27 % in the 2-position, is admixed with one or more lauric acid oils and medium-chain triglycerides and 30 optionally one or more linoleic acid oils, which oils and their relative proportions are set out respectively in (a), (c) and (d) below, wherein the resulting fat composition comprises,

(a) 8-27%, calculated on the weight of the fat composition, of one or more lauric acid oils selected from coconut oil, babassu oil, and palm kernel oil;

(b) 10-49%, calculated on the weight of the fat composition, of one or more palmitic oils selected from palm oil or palm olein oil;

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- (c) 8-45%, calculated on the weight of the fat composition, of one or more oleic acid oils selected from olive oil, safflower oleic oil, sunflower oleic oil, and canola oil;
- (d) 0-22%, calculated on the weight of the fat composition, of one or more linoleic acid oils selected from corn oil, cottonseed oil, safflower oil, soybean oil, and sunflower oil; and
- (e) 10-50%, calculated on the weight of the fat composition, of medium-chain triglycerides,

the amounts of the oils being such that the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides,

- (i) 8-34 parts of caprylic acid;
- (ii) 4-16 parts of capric acid;
- (iii) 5-15 parts of palmitic acid;
- (iv) 16-39 parts of oleic acid; and
- (v) 9-20 parts of linoleic acid.

34. A process according to claim 33, in which the fat composition contains, per 100 parts by weight of the total fatty acids present as triglycerides, 1.4-3.7 parts of α -linolenic acid.

35. A process for making a nutritionally complete food product adapted for human infant nutrition, said process characterized in that a protein source, a carbohydrate source, vitamins, minerals, and a fat composition made by a process as claimed in any one of claims 33 and 34 are admixed.

INTERNATIONAL SEARCH REPORT

International Application No
PCT/US 95/05930

| A. CLASSIFICATION OF SUBJECT MATTER | | |
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| IPC 6 A23D/00 A23C11/04 C11C3/10 | | |
| According to International Patent Classification (IPC) or to both national classification and IPC | | |
| B. FIELDS SEARCHED | | |
| Minimum documentation searched (classification system followed by classification symbols) | | |
| IPC 6 A23D A23C C11C A23L | | |
| Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched | | |
| Electronic data base consulted during the international search (name of data base and, where practical, search terms used) | | |
| C. DOCUMENTS CONSIDERED TO BE RELEVANT | | |
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| Date of the actual completion of the international search | | Date of mailing of the international search report |
| 31 August 1995 | | 14.09.95 |
| Name and mailing address of the ISA | | Authorized officer |
| European Patent Office, P.B. 5818 Patentlaan 2 2200 MV Rijswijk Tel. (+ 31-70) 340-2040, Tx. 31 651 epo nl, Fax (+ 31-70) 340-3016 | | Dekeirel, M |

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